Electrolux

Modular Cooking Range Line
S90 Full Surface Four Zone Induction Range on Open Base, C-Board

ITEM # ____________________

MODEL # ____________________

PROJECT NAME # ____________________

SIS # ____________________

AIA # ____________________



Modular Cooking Range Line
S90 Full Surface Four Zone Induction Range on Open Base, C-Board

584132 (WIWWAFQQOB)	Full Surface Four Zone Induction Range, open base, c-board, wall or back to back installation – 208 V
584133 (WIXWAFQQOB)	Full Surface Four Zone Induction Range, open base, c-board, wall or back to back installation – 240 V

Short Form Specification

Item No. ____________________

Unit to be Electrolux S90 Full Surface Four Zone Induction Range on open base. Electric characteristics to be ___ 208 V or ___ 240 V three phase. Unit to have glass ceramic cooking surface with 4 independently controlled 5 kW induction zones. Unit to feature large surface induction top with seamless transition between individual heating zones. Unit to have raised rear c-board for against the wall or back to back unit installation. Body and open base of unit entirely in 304 stainless steel. Unit shall have heavy duty 304 stainless steel internal frame with reinforcement on the top of 0.157″ (4 mm). Extra strength work top in heavy duty 0.118″ (3 mm) stainless steel. “Lasertec” connection system permits units to be connected to each other creating a seamless work top.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

C US

Approval: ____________________

Main features

- Glass ceramic cooking surface with 2 independently controlled induction zones with a power of 5 kW per zone.
- The large surface induction top offers a substantial increase in pan or pot capacity with a seamless transition between individual heating zones, ideal for à la carte operation.
- Each cooking zone is composed of two induction coils.
- Almost the entire surface of the ceramic plate can be used without “dead” spots.
- On indicating lamp for each zone located on control console.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- Heavy duty internal frame 304 type stainless steel with reinforcement on top of 0.157″ (4 mm).
- 0.118″ (3 mm) top in 305 type stainless steel.
- “Lasertec connection system” creates seamless work top when units are connected to each other.
- Raised rear c-board permits unit to be connected up against the wall for better hygiene.
- Unit delivered with four 7-7/8″ (200 mm) legs as standard (all round stainless steel kick plates as option).

Optional Accessories

- Set 4 castors (2 with brake).
- Left side stainless steel 0.118″ (3 mm) panel.
- Right side stainless steel 0.118″ (3 mm) panel.
- 5″ (130 mm) portioning shelf.
- 7.8″ (200 mm) portioning shelf.
- All round stainless steel kick plates.
- Scraper for induction ranges.

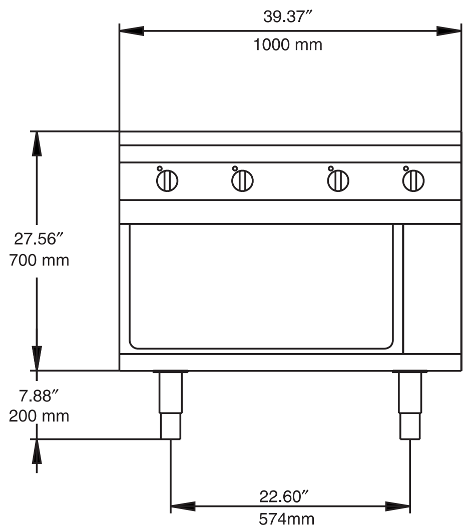
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Electrolux S90 Full Surface Four Zone Induction Range on Open Base, C-Board
Modular Cooking Range Line

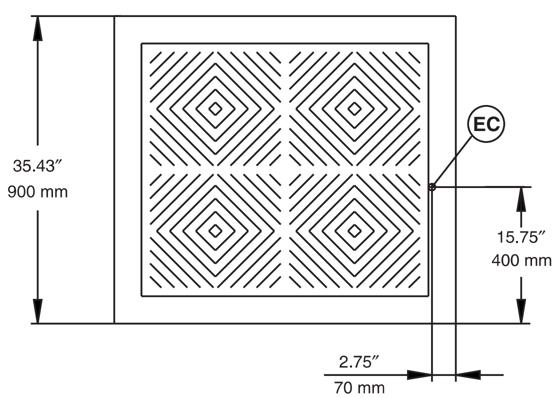
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Front View

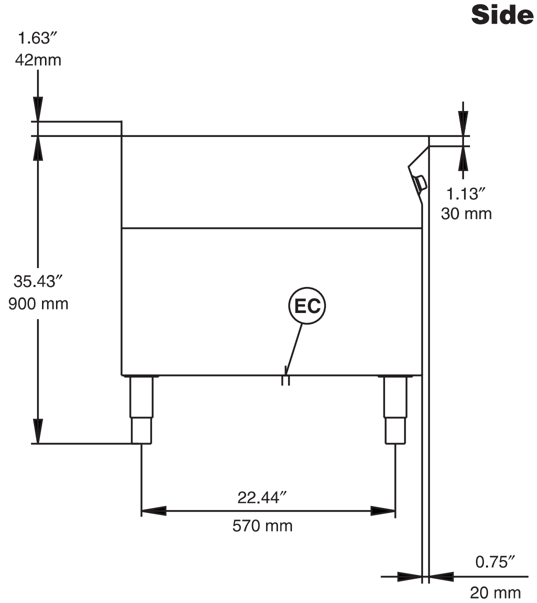


Top View



EC = Electrical connection

Side View



Electric

Supply voltage:	
584132 (WIWWAFQQOB)	208 V/3p/60Hz - 55.5A
584133 (WIXWAFQQOB)	240 V/3p/60Hz - 48.1A
Total Watts:	20 kW

Key Information

Induction Top Dimensions (width):	33.07″ (840 mm)
Induction Top Dimensions (depth):	29.13″ (740 mm)
Storage Cavity Dimensions (width):	13-3/8″ (340 mm)
Storage Cavity Dimensions (height):	14-1/16″ (358 mm)
Storage Cavity Dimensions (depth):	29-1/16″ (738 mm)
Net weight:	353 lb (160 kg)
Shipping weight:	397 lb (180 kg)
Shipping width:	47-1/2″ (1200 mm)
Shipping height:	43-5/16″ (1100 mm)
Shipping depth:	43-5/16″ (1100 mm)
Shipping volume:	51.2 cu.ft (1.45 m^3)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap off approximately 6″ (150 mm) should be maintained or some form of heat insulation fitted.

Induction compatible pots & pans must be used.

6-19-09